

**METHOD OF PRODUCING A HEAT STABLE OIL-
IN-WATER EMULSION AND THE PRODUCTS
MADE THEREFROM**

ABSTRACT OF THE DISCLOSURE

5 A method of forming a heat stable oil-in-water emulsion
comprises providing a selected amount of an aqueous component comprising
more than 50 weight percent water. The aqueous component is optionally
heated and a selected amount of a solids component is added to the aqueous
component under agitation to form a first intermediate. A selected amount of a
10 milk fat containing component is heated to a temperature sufficient to
predominantly melt the fat prior to being to the first intermediate to form a
second intermediate. The second intermediate is optionally heated for a selected
period of time. The second intermediate is homogenized at between about 250
psig and 5000 psig to form the heat stable oil-in-water emulsion comprising at
15 least 20 weight percent milk fat.